

Cherry Clafouti

Serves 6

18 ounces fresh cherries, pitted, or 16 ounces frozen,
unsweetened dark cherries, thawed and drained
½ cup plus 1 tablespoon sugar
1 teaspoon cornstarch
½ cup all-purpose flour
⅓ cup sliced, toasted almonds
4 eggs
½ teaspoon salt
1 cup whole milk
1 teaspoon vanilla extract

Preheat oven to 300° F. Butter six 7-ounce crème brûlée dishes (a shallow oval custard dish).

Toss the cherries with 1 tablespoon each of the sugar and the cornstarch. Arrange the cherries in the bottom of the prepared dishes.

Process the toasted almonds and flour in a food processor until the almonds are finely chopped. Whisk the eggs, salt, and ½ cup of sugar in a bowl, then whisk in the flour mixture. Add the milk and vanilla; whisk until a smooth batter forms. Pour the batter over the cherries, leaving a little bit of cherry exposed.

Bake in center rack for 25 to 30 minutes, until golden brown on the top. Remove from the oven and allow to cool for a few minutes, then dust each dish with powdered sugar. Serve warm.

Created by Michel Richard for Garden Café Français